BARBECUE BEEF RIBS

Talk all you want about steaks, but when it comes to eating, beef ribs are hard to beat. Way to fix them is barbecue, after they've been long-marinated in a good sauce — which you can also use for basting, while they cook, and for dipping when they're on the plate. Let me tell you all hands come running when they get a whiff of these on the fire.

5 pounds beef short ribs
1 cup Black Jack Sauce

Brush on more marinade and cook [illegible]

Heat remaining sauce and serve with the ribs. (Ribs may be cooked in a covered pan in a 350° oven for 1½ hours.)

Makes [illegible]

Black Jack Barbecue Sauce

1 cup strong black coffee
1 cup Worcestershire sauce
1 cup catsup
½ cup cider vinegar
½ cup brown sugar
3 tablespoons chili powder
2 teaspoons salt
2 cups chopped onions
¼ cup minced [illegible] hot chili peppers
6 cloves garlic

[illegible]

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Source: https://www.industrydocuments.ucsf.edu/docs/kznn0003

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